

Almond or Pistachio Cream

From *The Complete Confectioner* (1800) by Hannah Glasse and Maria Wilson

Ingredients:

2 cups heavy cream

2 – 3 Tbsp granulated sugar

3 – 4 large eggs, beaten

¼ cup chopped almonds or pistachio nuts

Method:

Beat the heavy cream, sugar, and eggs in a bowl. Pour into a heavy bottom pot.

Cook on medium-high heat, stirring continuously for approximately 5 – 10 minutes.

To test if the mixture is done, remove your spoon from the pot and draw a line through the cream. It should leave a clear line through the mixture, the consistency of yogurt.

When the cream is thickened, remove from heat and stir in nuts. Pour cream into four 4 ounce glasses and garnish with a few nuts.

All to cool for at least 2 hours before serving.

NOTE: You must continuously stir the cream. If you find the mixture cooking too quickly, simply remove from the burner, stir vigorously, lower the heat and continue to cook.